

SUBSTITUTION ARROWROOT STARCH ON THE PIE WITH A VARIATION FILLING

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ABSTRACT

The purposes of this research are to: 1) Determine the formula and processing techniques appropriate to the product substitution pie with arrowroot starch. 2) Develop products substituted arrowroot starch pie with stuffing brownies, fruit custard filling with sauce and vegetable ragout. 3) Knowing the level of public acceptance of products substituted arrowroot starch pie with stuffing variations.

The method used in the manufacture of this product is the Research and Development (R & D) with the model ADDIE through several stages: 1) Analysis of Recipes from some references, 2) Design products (Design) designed the formula and recipe development using potential local ingredients that is chosen is arrowroot starch , 3) Preparation and testing of products (Develop) experiment or attempt to make a product that has been designed, 4) Testing of the product validation I and II, the new experimental products tested on the expert (supervisor team) to get feedback. 5) Test the acceptance of products made from product evaluation and improvement of the product is then panelists tested.

Based on the results and discussion can be summarized as follows: 1) the right formula to make a pie crust with ingredients substituted arrowroot starch using the comparison formula of 40% and 60% arrowroot starch flour with the following composition: 60% flour, 40% arrowroot starch , 50% of margarine, 15% egg yolk, 0.8% salt, 10% water ice. The process of making pie crust was using mealy pie dough, mixing the dough by hand until the dough is shaped like sand. 2) Product development pie with arrowroot starch substitute a variation brownies with sweet stuffing, stuffing pieces of fruit with kiwi fruit, citrus, strawberry custard filling and stuffing with vegetable ragout with salty flavor. 3) The acceptance test by 30 trained panelists to products substituted arrowroot starch pie with stuffing acceptable variation with the percentage of each product for the fruit content of 93% pie, pie brownies 87%, and 80% vegetable ragout stuffing.